

Hamburger Casserole

This hamburger casserole is a hit at my house. This casserole uses only four ingredients so it is a simple recipe to put together.

CourseCasseroleCuisineAmerican

Keyword casserole, easy recipe, family friendly

Prep Time 15 minutes
Cook Time 25 minutes
Total Time 40 minutes

Servings 12 servings
Calories 336kcal
Author Kim Strawn

Equipment

- 1 medium pot
- 1 <u>9x13 baking dish</u>
- 1 <u>frying pan</u>

Ingredients

- 1 lb box medium shells
- 1 lb ground hamburger, cooked with garlic powder, dried onion, salt and pepper to taste. We use 2 teaspoon each.
- 21.5 oz tomato soup 2 cans
- 1 cup cheddar cheese
- 1 cup mozzarella cheese

Instructions

- 1. Cook noodles according to package directions. Drain.
- 2. While cooking the noodles, in a frying pan, cook the hamburger until no longer pink. (If you are using salt and pepper, add it while cooking the hamburger).
- 3. Pour cooked noodles in a greased 9x13 baking dish.
- 4. Stir the cooked hamburger and tomato soup with the noodles. I just stir everything in the pan. I also sometimes add ½ cup of water to the mixture for a little more moisture. Completely optional.
- 5. Sprinkle cheese over casserole and cover with foil.
- 6. Bake in a 375* oven for 20 minutes.
- 7. Remove foil and bake for 10 minutes longer.
- 8. Can bake under broiler for 3-5 minutes to brown cheese, if desired.

9. Note: If you want to use 2 cups of one kind of cheese (example: mozzarella) instead of the combination, you can

Dried onion and garlic powder is completely optional and can be adjusted to your family's tastes

Notes

Check out recipe videos on TikTok! You can find Baking With Mom on TikTok here.

Nutrition

Calories: 336kcal | Carbohydrates: 36g | Protein: 17g | Fat: 14g | Saturated Fat: 6g | Trans Fat: 1g | Cholesterol: 44mg | Sodium: 336mg | Potassium: 488mg | Fiber: 2g | Sugar: 5g | Vitamin A: 357IU |

Vitamin C: 7mg | Calcium: 136mg | Iron: 2mg

Recipe By Kim Strawn of Baking With Mom